



CORPORATE MENU

AUSTRALIA'S BOUNTY. UNFORGETTABLE EVENTS.

CALL US ON: (08) 6270 1115

EMAIL US: EVENTS@GATHERFOODS.COM.AU

VISIT US AT: GATHERFOODS.COM.AU



SAVORY

Wattleseed Damper (v)	\$3.00
Wattleseed damper with native thyme cream cheese (v)	\$4.00
Croissant - ham, cheese, native basil	\$5.60
Croissant - cheese, bush tomato, native thyme (v)	\$5.00
Smoked bacon, free range egg tarts (gf)	\$4.05
Goats cheese, onion, bush tomato and native thyme tartlettes (v / gf)	\$5.40
Roasted vegetable, native basil and feta frittata (v / gf)	\$4.40
Smoked ham, potato, triple cream brie frittata (gf)	\$5.00
Mushroom, rocket, native thyme frittata (v / gf)	\$5.60
Rustic pork, fennel, sausage rolls	\$6.00
Spinach, feta and native basil vegetarian sausage rolls (v)	\$4.50
Kangaroo, sweet potato mini pies	\$3.50
Bacon and native herb egg slider	\$7.40
Swiss cheese & Native herb egg slider	\$6.80
Savory native herb muffin (v)	\$4.00
Chicken lemon myrtle skewers (gf)	\$5.50
Potato and wattleseed samosa (vn)	\$3.50
Chickpea falafel, heaps good hummus (vn / gf)	\$4.10

Mini Re-useable serving tongs +\$2.00 each.

SALADS (SERVES 20)

All salads are dressed with a native infused oil.

Chickpea and roasted vegetable (vn / gf / nut free option)	\$77.00
Anise myrtle roasted beetroot, sunflower seed, quinoa, feta and rocket (v / gf / vno)	\$77.00
Pearl cous cous with roasted pumpkin, cauliflower, wattleseed dukkah and mint (vn / cn)	\$77.00
Potato salad – mustard, parmesan and house dressing (v / gf)	\$65.00

Mini Re-useable serving tongs +\$2.00 each.



v - Vegetarian
gf - Gluten Free
gfo - Gluten Free Option Available
df - Dairy Free
vn - Vegan
cn - Contains Nuts
vno - Vegan Option
nfo - Nut Free Option

SWEET

Organic toasted muesli cup, with berry compote (vn / gf)	\$7.15
Seasonal fruit cup (vn / gf)	\$7.00
Yuzu desert lime cheesecake tartlettes (gf)	\$4.75
Chocolate and davidson plum tartlettes (gf)	\$6.00
Chocolate, wattleseed muffins (v)	\$6.60
Raspberry white chocolate, lemon myrtle muffins	\$6.60
Frangipani macadamia with quandong jam tartlettes (cn / gf)	\$6.00
Mini almond croissants (cn)	\$6.00
Raspberry & strawberry gum friand (cn)	\$5.00
Seasonal fruit platter (serves 20) (vn, gf)	\$115.00
Chocolate banana bread (cn)	\$5.10
Raspberry & pistachio blondie (gf)	\$6.70
Vegan banana bread (vn / gf / nf)	\$8.00
Plant based chocolate brownie (gf / vn)	\$7.00
Pepperleaf brownie (cn / gf)	\$5.50

Mini Re-useable serving tongs +\$2.00 each.

Price per piece. Items sold in minimum of 20 pieces. Pricing doesn't include equipment, service staff or delivery.



PLATTERS.

SANDWICHES & WRAPS

FINGER SANDWICHES

\$95.00

(10 full sandwiches cut into 3 fingers without crusts)

SANDWICHES

\$95.00

(10 full sandwiches cut into halves. Gluten free on request)

WRAPS

\$95.00

(10 full tortilla wraps cut into halves)

Ham, swiss cheese, rocket with bush tomato sauce

Three meat continental, rocket

Roasted vegetable, with native thyme cream cheese (v)

Smoked salmon, cream cheese, native thyme +\$4

Chicken, lemon myrtle mayo, greens

Curry egg mayo (v)

Hummus, peppers, greens (vn)

Mini Re-useable serving tongs +\$2.00 each.

INDIVIDUALS.

LUNCH BOXES.

INDIVIDUAL LUNCH BOX

\$27.00

Sandwich & wrap, salad, sweet & seasonal sliced fruit portion.

KANGAROO NATIVE BRAISE/STEW

\$19.00

Kangaroo braise with pepperleaf, native thyme, rice and home made damper (gfo).

SEASONAL VEGETABLE CURRY

\$14.00

Vegetable tagine with rice and home made damper (gfo / vn)



Includes ecobox,
cutlery & napkin



10 boxes
minimum order



Easily accomodate
multiple dietaires



TERMS & CONDITIONS.

Minimum order - \$500 - Credit Card payments incur a 1.81% surcharge

Prices are subject to change with 48 hours prior notice. \$50 delivery fee, Monday to Friday 8am-5pm, within 20km Perth CBD. Outside these areas and times, prices on application.

We require a minimum of 5 working days' notice for orders. Final numbers and requirements are to be confirmed 3 working days before the event. We will always endeavour to accommodate last-minute orders. Please contact our events team to discuss ph: (08) 6270 1115

Prices do not include staff or equipment unless stated. Staffing costs from* \$65 per hour. Set up and pack down labour charges from* \$65 per hour. A minimum of 3 hours applies.

Equipment if independently sourced is on-charged as per your event requirements.

All catering is to be paid in full 3 working days before the delivery or event date.

Any menu changes 3 working days prior to event may incur a fee. Cancellations or date changes 3 working days out – 50% cancellation fee. Less than 3 working days 100% cancellation fee.

All catering orders over \$1,000 require a 50% non-refundable deposit to secure your booking upon accepting the invoice.

Our catering team ensures the highest standards of food handling and hygiene. To maintain the integrity of our services and the safety of our clients, all food items are prepared, stored, and served under controlled conditions to minimise the risk of contamination or spoilage.

All food provided by Gather Foods is intended for consumption at the designated event venue only. Following health and safety regulations, no food items from sit-down menus shall be permitted to be taken off-site by the client or event attendees.

Every effort will be made to accommodate dietary needs, however, our kitchen and equipment may contain traces of nuts, eggs, lactose and other known allergens.

As our focus is on using seasonal produce, menus are subject to change depending on the season and availability of produce.